

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A method for the enzymatic production of emulsifiers containing mono- and diacylglycerides, ~~characterized in that comprising~~
 - a) charging a mixture of a phospholipid component and a triacylglyceride component ~~is charged,~~
 - b) adding to the mixture of step a) an amount of an aqueous solution containing (phospho)lipase ~~is added to the mixture from method step a)~~ such that the water content of the mixture is between 3 and 15% by weight, subsequently,
 - c) reacting the mixture obtained from method step b) ~~is reacted at a temperature~~ temperatures between 20°C and 80°C for a period of at least 2 hours, and after the reaction, finally
 - d) drying the mixture ~~is dried after the end of the reaction.~~
2. (Currently Amended) The method ~~as claimed in according to claim 1, characterized in that, as wherein said~~ phospholipid component, ~~use is made of a lecithin, preferably crude lecithin, and particularly preferably a crude soy lecithin.~~
3. (Currently Amended) The method ~~as claimed in according to claim 1, characterized in that, as wherein said~~ as triacylglyceride component, ~~use is made of a vegetable and/or animal oil, preferably in refined form and/or at least partially hardened form.~~
4. (Currently Amended) The method ~~as claimed in according to claim 1, characterized in that, wherein in method~~ step a), a mixture having a phospholipid component fraction between 10 and 80% by weight is charged.
5. (Currently Amended) The method ~~as claimed in according to claim 1, characterized in that, wherein in method~~ step a) a mixture having a triacylglyceride component fraction between 20 and 90% by weight is charged.
6. (Currently Amended) The method ~~as claimed in according to claim 1, characterized in that, wherein in the mixture in method~~ step a) is brought to a temperature between 35°C and 60°C.
7. (Currently Amended) The method ~~as claimed in according to claim 1, characterized in that, wherein in method~~ step b), ~~use is made of a the~~ lipase and/or phospholipase is of

microbial origin, ~~preferably from candida and/or aspergillus.~~

8. (Currently Amended) The method ~~as claimed in according to claim 1, eharacterized in that, wherein a (phospho)lipase~~ the amount of a (phospho)lipase is 0.05 to 10 mg/ml is used.
9. (Currently Amended) The method ~~as claimed in according to claim 1, eharacterized in that, wherein in method step c), is carried out at a temperature between 40°C and 50°C is set.~~
10. (Currently Amended) The method ~~as claimed in according to claim 1, eharacterized in that, wherein~~ the reaction period in method-step c) is between 5 and 20 hours, ~~and particularly preferably between 8 and 12 hours.~~
11. (Currently Amended) The method ~~as claimed in according to claim 1, eharacterized in that, wherein~~ the drying step d) is carried out at temperatures between 60°C and 80°C, ~~and particularly preferably in a vacuum.~~
12. (Currently Amended) The method ~~as claimed in according to claim 1, eharacterized in that, wherein~~ a mixture is obtained of lysolecithin, mono- and diacylglycerides in ~~preferred~~ fractions between 3.0 and 75% by weight of lysolecithin, 2.0 to 20% by weight of monoacylglycerides and 6.0 to 40% by weight of diacylglycerides.
13. (Currently Amended) The method ~~as claimed in according to claim 1, eharacterized in that, wherein~~ a mixture is obtained having a ratio of phospholipid component:mono- and diacylglyceride component of 1:0.25 to 4.0.
14. (Currently Amended) ~~The use of the mixture obtainable as claimed in claim 1 for producing emulsions and creams in the food sector, in particular in the form of ice creams, margarines and bakery products, and in the cosmetics sector~~ An emulsion or cream comprising an emulsifier prepared according to the process of claim 1.
15. (New) A method for producing an emulsion or a cream having mono and di-acylglycerides comprising adding to said emulsion or cream an emulsifier prepared according to the process of claim 1.
16. (New) A method according to claim 2, wherein said lecithin is a crude lecithin or a soy lecithin.
17. (New) A method according to claim 7, wherein said lipase and/or phospholipase is from candida or aspergillus.
18. (New) The method according to claim 11, wherein the drying step d) is carried out in a vacuum.
19. (New) The method according to claim 10, wherein the reaction period in method step

c) is between 8 and 12 hours.

REMARKS

The claims have been amended to place them in a format more customary to US patent practice. Support for new claim 15 can be found, for example, in original claim 14. Support for new claim 16 can be found in original claim 2, for example. Support for new claim 17 can be found in original claim 7, for example. Support for new claim 18 can be found in original claim 11, for example. Support for new claim 19 can be found in original claim 10, for example. No new matter has been added.

Response to Restriction Requirement

In response to the Restriction Requirement dated 3 August 2010, Applicants hereby elect with traverse, Group I (Claims 1-14) drawn to a method for the enzymatic production of an emulsifier.

Applicants traverse the election requirement on the basis that the Examiner has not provided any evidence that an undue searching burden would be necessary to search the full scope of the claims.

Claim 14, a "use" claim, has been interpreted three ways. Thus, as noted above, claim 14 has been re-written in a format more customary to US patent practice. Amended Claim 14 is a product by process claim (i.e., Group II). In addition, new claim 15 is drawn to a method for producing an emulsion or a cream having mono and di-acylglycerides (i.e., Group III).